



Vignobles de Bourgogne

BRUNOLAFON
wine selection



Burgundy, Cave des Grands Crus Blancs, AOP Pouilly-Loché, Blanc

AOP Pouilly-Loché, Bourgogne, France

Founded in 1929, the Cave des Grands Crus Blancs began as a union of winegrowers from two neighboring villages: Vinzelles and Loché.

By pooling their talents and know-how, these winegrowers were able to produce prestigious Burgundy and Beaujolais cuvées. It's only natural that this union should now include many other renowned winemakers from neighbouring villages.

PRESENTATION

For over 90 years, the Cave des Grands Crus Blancs has been producing quality wines thanks to a commitment to enhancing the terroir, combining tradition and modernity.

We regularly invest in new growing and winemaking techniques that respect both the consumer and the environment.

TERROIR

Clay and limestone soils

IN THE VINEYARD

Its east-facing slopes are at the gateway to the Roche de Solutré Grand Site.

WINEMAKING

Vinificate in stainless steel vat

AGEING

Aged in oak barrels during 15 months.

VARIETAL

Chardonnay 100%

SERVING

12°C/54°F

AGEING POTENTIAL

5 to 10 years

TASTING

Aromas of peach and citrus (lemon, grapefruit) when young. After 3 to 5 years in the bottle, depending on the vintage, more complex notes emerge, such as pear, quince, dried fruit or toasted almonds.

FOOD PAIRINGS

Perfect with shellfish, seafood or poultry in a cream sauce.

